

## Bennett's Baja ~MENU~

IT'S A SPRING FLING THING



### COCKTAILS

<b>Mexican Mule</b> <small>(New!)</small> ..... 14 <i>don fulano blanco tequila, lime juice, hibiscus ginger beer</i>	<b>Jalapeño Margarita</b> <small>(New!)</small> ..... 14 <i>el jimador tequila, ancho chile liqueur, triple sec, house sweet and sour</i>
<b>Carajillo</b> ..... 14 <i>don julio blanco tequila, mr. black coffee liqueur, house espresso, orange bitters, cane syrup, orange peel</i>	<b>Skinny Margarita</b> <small>(New!)</small> ..... 13 <i>lalo blanco tequila, fresh lemon and lime juice, agave nectar</i>
<b>Casa Bennett Margarita</b> ..... 13 <i>el jimador tequila, triple sec, house sweet and sour</i>	<b>Blackberry Margarita</b> <small>(New!)</small> ..... 14 <i>don julio blanco tequila, blackberry, agave nectar, fresh lime juice</i>
	<b>Prickly Pear Margarita</b> <small>(New!)</small> ..... 14 <i>don fulano blanco tequila, prickly pear, fresh lime juice, agave nectar</i>

### SHARE PLATES

<b>Spicy Cheese, Roasted Corn &amp; Chicken Flautas</b> ..... 13 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	<b>Housemade Guacamole &amp; Chips</b> gff v # ..... 11
<b>Short Rib Tacos</b> gff ..... 12 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2 per order)</i>	<b>Yucatecan Empanadas</b> gff <small>(New!)</small> ..... 14 <i>crispy corn masa, carnitas-style pulled pork, chipotle sherry cream, cheese, habanero pesto cream sauce</i>
<b>Elote-Style Grilled Corn</b> gff v <small>(New!)</small> ..... 14 <i>lime aioli, cotija cheese, tajin (4 pcs)</i>	<b>Kylie's Churros</b> <small>(New!)</small> ..... 12 <i>vanilla cream filled churros, vanilla ice cream, caramel sauce, cinnamon sugar</i>

### ENTRÉES

<b>Steak &amp; Bacon Tacos*</b> gff ..... 19 <i>house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa, queso fresco</i>	<b>Roasted Sea Bass</b> gff # <small>(New!)</small> ..... 42 <i>fresh filet of sea bass, salsa verde, cotija dust, jalapeño corn cake, corn tortillas (3) no substitutions</i>
<b>Grilled Skirt Steak*</b> gff <small>(New!)</small> ..... 38 <i>grilled, sliced and topped with mexican butter, jalapeño corn cake, corn tortillas (3) no substitutions</i>	<b>Sonoran Beef Enchiladas</b> gff <small>(New!)</small> ..... 21 <i>slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce, cotija dust</i>
<b>Grilled Mahi Tacos</b> gff # ..... 19 <i>house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa</i>	<b>Wild Mexican Prawns*</b> gff # <small>(New!)</small> ..... 35 <i>grilled with pineapple, onion, sweet red pepper, drizzled with jalapeño syrup, elote corn, mexican butter, corn tortillas (3) no substitutions</i>
<b>Chile Relleno</b> gff v # ..... 19 <i>roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese</i>	<b>Chicken Enchiladas</b> gff <small>(New!)</small> ..... 19 <i>rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust</i>
<b>Shrimp Tostada</b> gff # <small>(New!)</small> ..... 23 <i>wild mexican shrimp, red onion, carrot, pasilla, avocado, ponzu sesame dressing</i>	

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes  
We will be happy to bake fresh gluten free bread for you ~ please ask your server. 03-21-2024

\*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.



### HAPPY HOUR MENU • DAILY 2-6PM

Featuring: 7oz. wine pour & "country club style" cocktails

### SHARE PLATES

<b>Spicy Cheese, Roasted Corn &amp; Chicken Flautas</b> ..... 7 <i>topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce</i>	<b>House Made Guacamole &amp; Chips</b> gff v # ..... 6
<b>Garlic &amp; Parmesan Fries</b> gff v ..... 6 <i>finished with salt, pepper and parsley</i>	<b>Hoisin Glazed Ribs</b> gff ..... 10 <i>slow roasted st. louis ribs</i>
<b>Wedge Salad</b> gff ..... 10 <i>crisp iceberg, house-made blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	<b>Grilled Salmon Sandwich*</b> ..... 12 <i>grilled and buttered roll, lemon slaw, tarragon aioli, cucumbers, dill and french fries</i>
<b>Calamari Stack</b> ..... 9 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	<b>1/4lb Cheeseburger*</b> ..... 12 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>
<b>Short Rib Tacos</b> gff ..... 9 <i>shredded short rib, homemade corn tortilla, chipotle aioli, onions, cilantro (2)</i>	<b>Baked Brie</b> v ..... 12 <i>toasted baguette, rosemary, fig preserves</i>

### WINES

<b>Campo Viejo</b> <small>(New!)</small> ..... 6 <i>Cava, Brut, Spain NV</i>	<b>Wither Hills</b> ..... 9 <i>Sauvignon Blanc, New Zealand 2022</i>
<b>CP</b> ..... 6 <i>Cabernet, Paso Robles 2019</i>	<b>Miner Family Winery</b> ..... 11 <i>Viognier, Paso Robles 2020</i>
<b>La Vielle Ferme</b> ..... 6 <i>Rose, France 2022</i>	<b>Chandon Brut</b> ..... 12 <i>Napa, NV</i>
<b>Ca' Bolani</b> <small>(New!)</small> ..... 9 <i>Prosecco, Italy NV</i>	<b>Nielson</b> ..... 12 <i>Pinot Noir, Santa Barbara 2021</i>
<b>Line 39</b> ..... 9 <i>Cabernet Sauvignon, Monterey/Lodi 2021</i>	<b>Mer Soleil Silver Unoaked</b> ..... 12 <i>Chardonnay, Monterey County 2021</i>
<b>Benvolio Pinot Grigio</b> ..... 9 <i>Friuli, Italy 2021</i>	<b>Moniz Family</b> ..... 12 <i>Cuvee Olivia, Sonoma 2022</i>

### COCKTAILS

<b>Lemon Drop</b> ..... 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim</i>	<b>Pecan Old Fashioned</b> ..... 10 <i>house infused pecan george dickel whisky, cinnamon, clove, cane syrup, chocolate bitters</i>
<b>Raspberry Martini</b> ..... 6 <i>house-infused raspberry vodka, fresh lemon juice, sparkling water, over giant ice cube</i>	<b>French 75</b> ..... 11 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>
<b>Bennett's Champagne Lemonade</b> ..... 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut &amp; fresh basil</i>	<b>Bennett's Dickel Lemonade</b> ..... 9 <i>george dickel tennessee whisky, house lemonade</i>
	<b>Paloma</b> ..... 12 <i>21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit, lime</i>

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### JOIN US FOR WEEKLY SPECIALS

**WINE & DINE MONDAYS** \$65 for two includes a bottle of wine, salad, and two entrees

**PRIME RIB WEEKENDS** Available Friday, Saturday, and Sunday after 3 pm

**BUBBLES & BRUNCH WEEKENDS** Two brunch entrées & a bottle of bubbles \$44 for two from 9 am to 2 pm

## SHARE PLATES

- Trio of Dips** gff v n ..... 19  
*house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips*
- Salt & Pepper Prawns\*** ..... 23  
*6 wild mexican jumbo prawns lightly fried, tarragon aioli*
- Big Bang Tempura Shrimp\*** ..... 15  
*5 traditional style w/ spicy bang sauce*
- Steamed Mussels\* #** ..... 24  
*fresh PEI mussels, garlic butter, parmesan bread  
gluten free bread available gff*
- Smoked Chicken & Wings** gff # ..... 16  
*lightly fried & crispy, pesto slaw*

- Spicy Korean Grilled Chicken** gff # ..... 16  
*marinated thighs, spicy honey gochujang sauce*
- Bennett's Butcher Board** n ..... 23  
*mixed nuts, a selection of charcuterie, artisan cheeses, house-marinated olives, focaccia*
- Prawn Cocktail** gff # ..... 19  
*4 wild white mexican prawns, cocktail sauce*
- Spinach Dip** gff v ..... 16  
*spinach, jalapeños blended with cheese and cream, house-made potato chips*
- Jalapeño Cornbread** gff v ..... 15  
*house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup and honey butter*

- House-Smoked Salmon** ..... 22  
*served warm with meyer lemon aioli, acme toast limited daily, gluten free bread available gff*
- Dungeness Crab Deviled Eggs** gff ..... 21  
*meyer lemon aioli*

**Build Your Own Iced Seafood Platter** gff  
*mignonette, house-made cocktail sauce, lemon (not part of monday wine & dine special)*

- oysters (7) selection changes daily*..... 24
- wild mexican prawns (6)* ..... 24
- ahi poke (4 oz.)*..... 24
- shelled dungeness crab (4 oz.)*..... 25

## SOUPS & SALADS

- Mia Salad** gff # n ..... 21  
*greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons*
- Chicken Tortilla Soup** gff # ..... 16  
*roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips*
- Bennett's Green Salad** gff # v ..... 11  
*cucumbers, tomatoes, garbanzo beans, red onion, savoy cabbage, mixed greens, red wine vinaigrette  
grilled chicken \$8 - shrimp \$10 - grilled salmon \$14*

- Soup of the Day** ..... 17  
*cream of mushroom, clam chowder, butternut squash, ask your server for today's special*
- Salt & Pepper Shrimp Tostada** ..... 21  
*8 wild mexican prawns lightly fried, dressed greens, sambol aioli, tomatoes, red onions, avocado, pineapple salsa, cotija cheese*
- Maui Beet Salad** gff # v ..... 17  
*greens, ponzu sesame ginger dressing, cucumber and goat cheese | shrimp \$10 - grilled salmon \$14*

- Ahi Poke\*** gff # ..... 23  
*fresh ahi, greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi*
- Chopped Salad** gff ..... 24  
*greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette*
- House-Smoked Salmon Salad** gff # ..... 21  
*greens, roasted beets, watermelon radish, orange supremes, lemon vinaigrette*

## PRIME SEAFOOD & STEAKS

*We grill over mesquite wood live fire*

- Cedar Plank Salmon** gff # ..... 37  
*dijon, shallots, bacon, sautéed spinach, cremini, mushroom jus*
- Blackened Pacific Redfish\*** gff # ..... 23  
*sautéed spinach, parmesan*
- Prawn Linguine\*** ..... 36  
*six wild mexican white prawns, spinach, blistered tomatoes, parmesan, garlic, shallots & beurre blanc*
- Fresh Halibut\*** gff # ..... 40  
*pan roasted and served with pineapple salsa, sautéed snap peas, cremini mushrooms, ginger and garlic, scallion oil*

- Center Cut Filet\*** gff ..... 51  
*roasted asparagus, mashed potatoes, herb butter  
monday wine & dine add \$5 per person*
- Short Rib** gff ..... 37  
*house-braised angus, mashed potatoes, horseradish cream*
- Steak Frites** gff ..... 35  
*herb marinated hanger steak, french fries, red wine jus, arugula, cipollini onion*
- Idaho Trout** gff # n ..... 29  
*toasted almonds & butter, heirloom grains*

- Grilled Pork Chop\*** gff # ..... 34  
*bone-in hoisin marinated, mashed potatoes*

**Premium Hand Cut Steaks**  
*(not included in monday wine & dine special)*

- Prime NY Strip\*** gff ..... mkt price per lb  
*all natural, serves 1-2*
- Bone In Aged Rib-Eye\*** gff ..... mkt price per lb  
*serves 2 or more*
- Porterhouse\*** gff ..... mkt price per lb  
*serves 2 or more*

## WESTSIDE FAVORITES

- Brick Chicken** gff # ..... 34  
*all natural, 1/2 chicken marinated and oven roasted, mashed potatoes, za'atar cornbread croutons, jus*
- Bennett's Cheeseburger\*** ..... 19  
*all chuck, handcrafted, black pepper aioli, acme bun, fries*
- House-Made Meatloaf** gff ..... 24  
*mashed potatoes, jus, crispy shallots*
- BBQ Ribs & Fried Chicken\*** ..... 25  
*st. louis style ribs, hand breaded boneless chicken breast, waffle fries  
all ribs, no chicken +10 | add ribs (4 more) +\$6*

- Chicken Enchiladas** gff ..... 19  
*rotisserie chicken and roasted salsa, topped with salsa verde, jack cheese, cotija dust*
- Three Mushroom Burger** v # ..... 19  
*vegetarian mushroom patty: shitake, portabella and cremini, arugula, fresh pesto aioli, green salad or fries*
- French Dip** ..... 23  
*roast beef, horseradish cream, house-made jus, acme roll, fries  
gluten free bread available, please ask us! gff*
- Grilled Mahi Tacos\*** gff # ..... 19  
*house-made corn tortillas, savoy cabbage slaw, chipotle aioli, cilantro, salsa*

- Bennett's Bánh Mí Sandwich\*** ..... 18  
*spicy fried chicken breast, pickled vegetables, sambol aioli, cucumber, cilantro, jalapeños*
- Steak & Bacon Tacos\*** gff ..... 19  
*house-made corn tortillas, chipotle aioli, seared steak, chopped bacon, onions, lettuce, salsa and queso fresco*
- Lasagna Bolognese** ..... 23  
*(please allow 18 minutes) parmesan garlic bread*
- Chile Relleno** v # ..... 19  
*roasted poblano stuffed with artichoke hearts, mushrooms, onions, poblanos, kale and cream cheese*

## ON THE SIDE - 11

- |                                  |  |                                 |   |
|----------------------------------|--|---------------------------------|---|
| <i>Sautéed Spinach</i> gff # v   | <i>Mashed Potatoes</i> gff v                                       | <i>Cauliflower Gratin</i> gff v | <i>Bacon Mac n' Cheese</i>                                      |
| <i>Roasted Asparagus</i> gff # v | <i>Brussels Sprouts</i> with bacon, parmesan (roseville-style) gff | <i>Pound of Fries</i> gff v     | <i>Parmesan Garlic Bread</i><br>gluten free bread available gff |

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- BUBBLES & BRUNCH WEEKENDS Two brunch entrées & a bottle of bubbles \$44 for two from 9 am to 2 pm

BRUNCH COCKTAILS – 14

<b>Orange Marmalade Martini</b> <i>tahoe blue vodka, orange marmalade</i>	<b>Irish Coffee</b> <i>tullamore dew irish whiskey, coffee, sweetened cream</i>	<b>Bloody Mary</b> <i>bennett's vodka, spicy house mix, antipasto garnish, candied bacon</i>	<b>Espresso Martini</b> <i>tahoe blue vodka, kahlua, house espresso, bailey's irish cream</i>
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MIMOSA BOTTLE SERVICE

Select two juices: Grapefruit, Orange, Pineapple, Cranberry

Campo Viejo, Cava, Brut, Spain <b>New!</b> ..... 35	Avissi Treviso – Prosecco, Italy ..... 35	Schramsberg Brut – Rosé, Napa ..... 92
Quercioli Lambrusco – Sparkling Red, Italy 30	Chandon Brut – Napa ..... 55	Veuve Clicquot, Yellow Label – Champagne, France 96

BRUNCH

Weekends from 9am-2pm

<b>Lox Plate</b> ..... 19 <i>cold cured salmon, cucumbers, tomatoes, cream cheese, toasted everything bagel</i> <i>gluten free bread available gff</i>	<b>Dungeness Crab Omelet*</b> ..... 25 <i>ortega green chilis, creamy boursin cheese, chives, smashed potatoes</i>	<b>Chopped Salad gff</b> ..... 24 <i>greens, grilled sirloin, bacon, egg, tomatoes, shaft blue cheese, red wine vinaigrette</i>
<b>Two Eggs Your Way*</b> ..... 15 <i>sausage patty, bacon or ham steak, smashed potatoes, house-baked biscuit &amp; butter</i>	<b>Country Fried Steak</b> ..... 19 <i>fresh hand-cut sirloin, smashed potatoes, topped with sausage gravy</i>	<b>Salt &amp; Pepper Shrimp Tostada</b> ..... 21 <i>8 wild mexican prawns lightly fried, dressed greens, sambol aioli, tomatoes, red onions, avocado, pineapple salsa, cotija cheese</i>
<b>Quiche* v</b> ..... 16 <i>roasted mushrooms, red bell, caramelized onions, spinach &amp; gruyère, with greens &amp; vinaigrette</i>	<b>Mia Salad gff # n</b> ..... 21 <i>greens, warm rotisserie chicken, goat cheese, avocado, dates, grape tomatoes, corn, almonds, lemon vinaigrette, cornbread croutons</i>	<b>Eggs Benedict*</b> ..... 19 <i>toasted english muffin, shaved ham, poached eggs, hollandaise sauce &amp; mixed fruit</i>
<b>Corned Beef Hash* gff</b> ..... 19 <i>house-braised, smashed potatoes, red bell, onion, poached eggs</i>	<b>Avocado Toast vegan #</b> ..... 17 <i>acme pain au levain, avocado, watermelon radish w/ greens &amp; house vinaigrette</i>	<b>Chicken Tortilla Soup* gff #</b> ..... 16 <i>roasted tomatoes, black beans, rotisserie chicken, cilantro, corn tortilla chips</i>
<b>Veggie Omelet* gff v</b> ..... 17 <i>mushrooms, poblanos, onions, spinach, red bell pepper, pepper jack, sour cream, smashed potatoes</i>	<b>Stuffed French Toast v</b> ..... 15 <i>orange marmalade &amp; cream cheese, powdered sugar, sweetened cream</i>	<b>Biscuits &amp; Country Sausage Gravy</b> ..... 15 <i>house-baked buttermilk biscuits</i>
<b>Huevos Rancheros* gff</b> ..... 15 <i>crispy corn tortilla chips, fried eggs, ranchero sauce, beans a la charra, cheddar &amp; cotija cheese, sour cream</i>	<b>Chicken Wet Burrito*</b> ..... 16 <i>salsa chicken, scrambled eggs, beans a la charra, pepper jack, chipotle-sherry cream, sour cream, avocado, pico, cilantro</i>	<b>Bennett's Cheeseburger</b> ..... 19 <i>all chuck, handcrafted, black pepper aioli, acme bun, fries</i>
<b>Loaded Bacon Omelet* gff</b> ..... 17 <i>blistered tomatoes, cheddar, green onion, sour cream, smashed potatoes</i>	<b>Ahi Poke* gff #</b> ..... 23 <i>fresh ahi, greens, avocado, ponzu sesame ginger dressing, pickled ginger, wasabi</i>	<b>Mauit Beet Salad gff # v</b> ..... 17 <i>greens, ponzu sesame ginger dressing, cucumber &amp; goat cheese   shrimp \$10 – grilled salmon \$14</i>

SHARE PLATES

<b>Trio of Dips gff v n</b> ..... 19 <i>house-made roasted red salsa, guacamole, pimento cheese, house tortilla chips</i>	<b>Spicy Korean Grilled Chicken gff #</b> ..... 16 <i>marinated thighs, spicy honey gochujang sauce</i>	<b>Big Bang Tempura Shrimp</b> ..... 16 <i>5 traditional style with spicy bang sauce</i>
<b>Spinach Dip gff v</b> ..... 15 <i>spinach, jalapeño blended w/cheese &amp; cream, house-made potato chips</i>	<b>Bennett's Butcher Board n</b> ..... 23 <i>mixed nuts, a selection of charcuterie, artisan cheeses, house marinated olives, focaccia</i>	<b>Jalapeño Cornbread gff v</b> ..... 14 <i>house-made creamed corn, jalapeños, pan roasted, served with jalapeño syrup &amp; honey butter</i>

BUILD YOUR OWN ICED SEAFOOD PLATTER

mignonette, house-made cocktail sauce, lemon (not part of our Bubbles & Brunch special)

oysters (7) ..... 24 <i>selection changes daily</i>	wild mexican prawns (6) ..... 24	shelled dungeness crab (4 oz.) ..... 25
	ahi poke (4 oz.) ..... 24	

KIDS BRUNCH – 9

<b>Traditional Breakfast*</b> <i>scrambled eggs &amp; bacon, ham or sausage with toasted biscuit</i>	<b>Egg &amp; Cheese Breakfast Sandwich*</b> <i>english muffin with cheddar cheese</i>	<b>French Toast Stick Stack*</b> <i>powdered sugar, syrup, strawberry garnish</i>	<b>Ham &amp; Cheese Quesadilla</b> <i>flour tortilla, cheddar cheese &amp; ham</i>
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ON THE SIDE – 8

bacon gff	ham gff	country sausage gff	smashed potatoes gff v	eggs your way gff	avocado gff v #
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## HOUSE COCKTAILS

14

### Afternoon Delight

ketel one cucumber & mint botanical, peach schnapps, lime juice, mint, cane syrup

### Spicy Chihuahua

el jimador tequila, ancho chile liqueur, fresh lime juice, cane syrup

### Pamplemousse

ketel one rose & grapefruit, aperol, lemon juice, grapefruit juice, cane syrup, thyme

### Espresso Martini

tahoe blue vodka, kahlua, house espresso, baileys irish cream

### Classic Cosmopolitan

ketel one citroen vodka, cointreau, fresh lime juice, cranberry

### Cranberry Martini

ketel one vodka, cranberry puree, fresh lemon juice, cinnamon and clove cane syrup, prosecco

### Pecan Old Fashioned

house pecan infused george dickel whisky, cinnamon and clove cane syrup, chocolate bitters

### Bennett's Mule

ketel one vodka, fresh lime juice, ginger beer  
Pitcher \$51

### Carajillo

don julio, mr. black coffee liqueur, house espresso, orange bitters, cane syrup, orange peel

### Bennett's Champagne Lemonade

house infused lemon vodka, lemonade, limoncello, chandon brut & fresh basil

### Don Julio Passion Fruit Margarita

don julio blanco tequila, passionfruit, house sweet & sour  
Pitcher \$51

### Orange Marmalade Martini

tahoe blue vodka, orange marmalade

## BEER

8

### DRAFT

Great White Belgian Ale  
Knee Deep IPA  
Trumer Pils  
Modelo Especial  
Sierra Nevada Hazy Little Thing IPA  
Coors Banquet  
Brewbilt Helles Lager

### BOTTLE

Lagunitas IPNA  
Coors Light  
Corona Premier  
Guinness  
Michelob Ultra  
Daura Damm gff

13

### Raspberry Martini

house-infused raspberry vodka, fresh lemon juice, large cubes, soda water

### Posh TNT

austin's favorite tito's, house-brewed iced tea

### Watermelon Margarita

el jimador blanco tequila, watermelon, sweet & sour  
Pitcher \$45

### Lemon Drop

house-infused lemon vodka, triple sec, fresh lemon juice, sugar rim

### Bennett's Dickel Lemonade

george dickel tennessee whisky, house lemonade  
Pitcher \$45

### Frozen Mai Tai

plantation white rum, pineapple dole whip, mahina hawaiian dark rum  
Pitcher \$45

### French 75

tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice

### Paloma

21 seeds grapefruit hibiscus tequila, cane syrup, fresh grapefruit & lime

## MOCKTAILS

7

### Ginger & Juice

fresh orange juice, mint, cane syrup, ginger beer

### Cherry's Glee

italian cherries, fresh juices, lemonade, sparkling water

### Spice Dream

jalapeño, pineapple juice, cilantro, fresh lime juice

### Lavender Lemonade

house-made lemonade, lavender syrup

## HOUSE-MADE DESSERTS

14

### Key Lime Pie

sweet cream

### Banana Crème Pie

fresh bananas, chocolate, sweet cream

### Pineapple Upside Down Cake

baked & served warm with buttered rum sauce

### Chocolate Layer Cake gff

sweet cream & amarena cherries

### Butter Cake, fresh out of the oven

sweet cream, raspberries, powdered sugar

### Lemon Creme Brulée gff

rich vanilla custard, lemon essence & supremes, hardened caramelized sugar

For your special birthday occasion, we offer a complimentary chocolate sundae.

## AFTER DINNER COCKTAILS & MORE

14

### Irish Coffee

tullamore dew, sweet cream, sugar, coffee

### Hanky Panky Cocktail

tanqueray gin, sweet vermouth, fernet-branca liqueur

### B52 Cocktail

kahlua, baileys, grand marnier, served on the rocks

### Sambuca

anise-flavored liqueur, served neat, with three espresso beans

### Frangelico Hazelnut Liqueur

served neat in a snifter

### Grand Marnier Liqueur

a blend of fine french cognac with orange essence

### White Russian

tito's vodka, kahlua, heavy cream, on the rocks, chocolate powder

### Hennessey V.S.

oak-aged bold & fragrant with toasted fruit notes

## PORTS

### Meyer Family Old Vine Zinfandel Port ..... 15

aromas of baked fruit and cooking spice, along with warm notes of alembic zinfandel brandy

### Canasta Sherry Cream Blend Port..... 20

spain, best on the rocks  
olorosa wine sweetened w/ pedro ximenez

### Sandeman Old Tawny Port ..... 30

30 year, portugal  
aroma of honey and spices, underscored with deep flavors of dried apricots, hazelnuts, and vanilla

### Dow's Fine Tawny Port..... 15

10 year, portugal  
honey, toffee, and caramel, accented by nutty notes, vibrant & sweet with delicate structure

### WINE (Featuring a 7 oz. wine pour by the glass, vintage subject to change)

#### BUBBLE

*Campo Viejo, Cava, Brut, <i>Spain</i>	13	35	<b>New!</b>
*Quercioli Lambrusco, <i>Sparkling Red, Italy</i>	12	30	
*Ca' Bolani Prosecco, <i>Italy</i>	13	35	<b>New!</b>
Chandon Brut, <i>Napa</i>	15	55	
Schramsberg Brut Rosé, <i>Napa</i>	18	92	
Veuve Clicquot, Yellow Label, <i>Champagne, France</i>	19	96	

#### ROSÉ

*La Vielle Ferme, <i>France 2022</i>	12	44	
La Crema Pinot Noir Rosé, <i>Monterey 2022</i>	13	48	

#### WHITES

*Benvolio, Pinot Grigio, <i>Italy 2021</i>	12	44	
*Wither Hills Sauvignon Blanc, <i>NZ 2022</i>	17	62	
Grgich Hills Sauvignon Blanc, <i>Napa 2020</i>	20	73	
*Miner Family, Viognier, <i>Paso Robles 2020</i>	13	48	<b>New!</b>

#### CHARDONNAY

*Mer Soleil Silver Unoaked, <i>Monterey County 2021</i>	13	46	
*Harken, <i>Central Coast 2021</i>	14	51	
Cambria, Kathryn's Vineyard, <i>Santa Maria Valley 2021</i>	15	55	
Talbott, Sleepy Hollow Vineyard, <i>Santa Lucia Highlands</i>	16	59	<b>New!</b>
Frank Family, <i>Carneros 2022</i>	22	79	

#### PINOT NOIR

*Falcon's Perch, <i>Monterey 2022</i>	13	48	
MacRostie, <i>Sonoma Coast 2021</i>	16	59	
Argyle Bloomhouse, <i>Willamette Valley 2022</i>	15	52	<b>New!</b>
Nielson, <i>Santa Barbara 2021</i>	14	51	
Belle Glos, Clark & Telephone, <i>Santa Maria Valley 2020</i>	23	87	<b>New!</b>
Flowers, <i>Sonoma Coast 2021</i>	30	99	<b>New!</b>

#### REDS

*Banfi Chianti Classico DOCG, <i>Italy 2021</i>	13	45	
Ferrari-Carano, Merlot, <i>Sonoma County 2019</i>	16	59	
Frog's Leap Zinfandel, <i>Napa 2021</i>	21	77	
Markham, Six Stack Merlot, <i>North Coast</i>	14	51	<b>New!</b>
*Sean Minor, Nicole Marie, <i>North Coast 2021</i>	15	55	
Meyer Syrah, Yorkville Highlands, <i>Mendocino 2017</i>	14	51	
*Wise Villa, Zinfandel, <i>Placer 2020</i>	13	48	
Pruett Vineyard, CSP Estate Syrah, <i>Sierra Foothills 2020</i>	25	92	
Cornarea, Nebbiolo d'Alba, <i>Italy 2018</i>	19	70	
Frank Family Zinfandel, <i>Napa 2021</i>	27	99	

#### CABERNET SAUVIGNON

*Line 39, <i>Monterey/Lodi 2021</i>	13	45	
*CP, <i>Paso Robles 2019</i>	14	49	
*Moniz Family, Cuvee Alexandra, <i>Sonoma 2022</i>	15	51	
Insider Vinum, <i>Paso Robles 2022</i>	17	62	
Textbook, <i>Napa Valley 2021</i>	22	81	
Two Horns Reserve, Spring Mountain, <i>Napa 2019</i>	24	88	<b>New!</b>
Big Pour, <i>Napa Valley 2016</i>	30	111	<b>New!</b>
Pruett, VanGo Cabernet Blend, <i>Sierra Foothills 2020</i>	27	99	
Big Pour, <i>Napa Valley 2017</i>	30	111	
Silver Oak, <i>Alexander Valley 2019</i>	33	122	
Caymus, <i>Napa Valley (750 ml), 2021</i>	35	129	
Pilcrow Archer & Byrd, Mt. Veeder, <i>Napa Valley 2020</i>		185	
BV Georges De Latour, Private Reserve, <i>Napa 2019</i>		190	
Kelly Fleming, <i>Napa Valley 2017</i>		199	
Ackerman Family Vineyard, <i>Napa 2018</i>		129	

### PREMIUM SPIRITS Featuring Country Club Pours

#### BOURBON & WHISKEY

Whistle Pig - Piggyback 6 Year	14
Whistle Pig: Farmstock Rye Whiskey	17
Basil Hayden Toast Small Batch 80	18
Basil Hayden - Kentucky Straight Bourbon Whiskey	16
Bulleit - Kentucky Straight Bourbon Whiskey	15
Bulleit Rye - Straight Rye Whiskey Small Batch	15
Dickel Tennessee Whisky Signature 12	14
Dickel Rye Whisky Small Batch	14
Blade and Bow - Kentucky Straight Bourbon Whiskey	16
Jack Daniels Old No. 7, Tennessee Whiskey	14
Buffalo Trace - Kentucky Straight Bourbon Whiskey	15
Maker's Mark - Kentucky Straight Bourbon Whisky	15
Woodford Reserve - Kentucky Straight Bourbon Whiskey	15
Crown Royal Canadian Whisky, Special Reserve	16
Crown Royal Canadian Fine De Luxe	14
Roe & Co. Irish Whiskey	15
Jameson Blended Irish Whiskey	14
Tullamore Dew Blended Irish Whiskey	13
Redbreast 15 Year Single Pot Irish Whiskey, 92 proof	43

#### SCOTCH

The Balvenie 14 Caribbean Cask Single Malt	30
The Macallan 15 Year, Old Double Cask	48
Lagavulin Single Malt 16 Year	28
Talisker 10 Year Single Malt	18
Glenmorangie 18-Year-Old <i>Extremely Rare</i>	49
Johnnie Walker Black	14
Highland Park 18-Year-Old Single Malt	55

#### VODKA

Stolichnaya	15
Grey Goose	16
Tito's	14
Ketel One	14
Belvedere	15
Ketel One Cucumber & Mint	14
Ketel One Grapefruit & Rose	14
Absolut Elyx	16

#### GIN

Tanqueray London Dry	14
Bombay Sapphire, <i>England</i>	15
Hendrick's, <i>Scotland</i>	16
Tanqueray 10, <i>Great Britain</i>	15
Tanqueray Sevilla Orange, <i>Great Britain</i>	15
Empress Small Batch, <i>B.C., Canada</i>	14

#### TEQUILA

Don Julio 1942	36
Clase Azul Reposado	33
Patron Anejo XT	22
Casamigos Mezcal	18
Don Julio Alma Miel	17
Don Julio Anejo	19
Don Julio 70 Cristalino	25
Casamigos Reposado	17
Don Julio Reposado	18
Casa Dragones Blanco	16
Don Julio Blanco	14
Xicaru Reposado Mezcal	13
21 Seeds Cucumber Jalapeno	14
21 Seeds Valencia Orange	14
21 Seeds Grapefruit Hibiscus	14
Don Fulano Blanco	14
Lalo Blanco Tequila	14